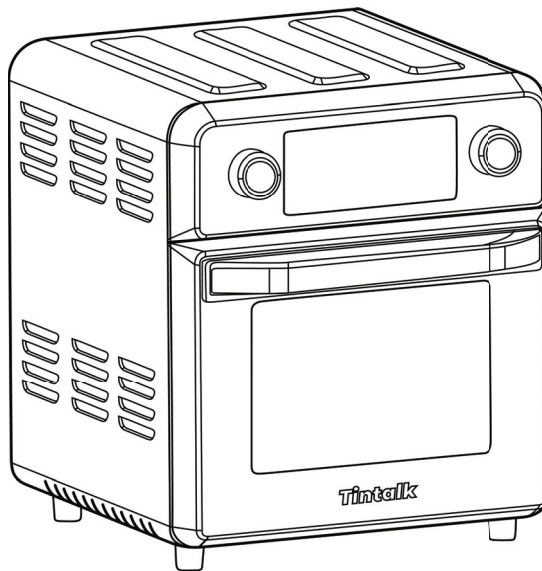


Tintalk

Air Fryer Usage Guide



Model No: AF520T

Please keep this instruction carefully

Read the manual and relevant notes carefully before using

Customer service email: Tintalk-SERVICE@outlook.com



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▲IMPORTANT SAFEGUARDS TIPS

Danger

- Do not immerse the power cord, plug or housing in water or under the tap during cleaning, to avoid any danger.
- Avoid any liquid entering the appliance that can cause electric shock or short circuit the appliance.
- Do not cover the air vents when the appliance is being used.
- Do not touch the inside cavity of the appliance when it is operating or shortly thereafter.
- Do not use your hand to touch the accessories directly when it is use, please use the handle tong or glove because the accessories will be hot during use.

Warning

- Make sure your electrical output voltage corresponds the voltage stated on the rating label of the appliance.
- Do not use the appliance if there is any damage on the plug, cord, or other parts.
- Do not let cord hang over the sharp edge of counter.
- Do not plug in power cord or operate the appliance with wet hands.
- Do not put or use the appliance on or near combustible materials, such as tablecloth, curtain or wallpaper, to avoid something burning.
- Do not put plastic or paper dishware into the appliance and operate.
- Do not use extension cords.
- The appliance should be put on a horizontal and stable surface when using. Do not put it on plastic, board or any other hot-short, easy-wear surface.
- Do not place the appliance against wall or other appliances, leave at least 10cm of free space on all sides of the appliance.
- Do not place anything on the top of appliance.
- Do not use the appliance for any other purpose than what is described in the manual.



- Do not use this product in the unattended children between the age of 10-15.
- Keep your hands and face at a safe distance from the steam and the air outlet openings. Be careful and be aware of hot steam released when opening the door or taking out the accessories from the appliance during the appliance working.
- Once finish cooking and take out the accessories, the accessories are with very high temperature. Do not touch them directly.
- After usage, please pull the plug from the wall socket but do not pull it too hard.

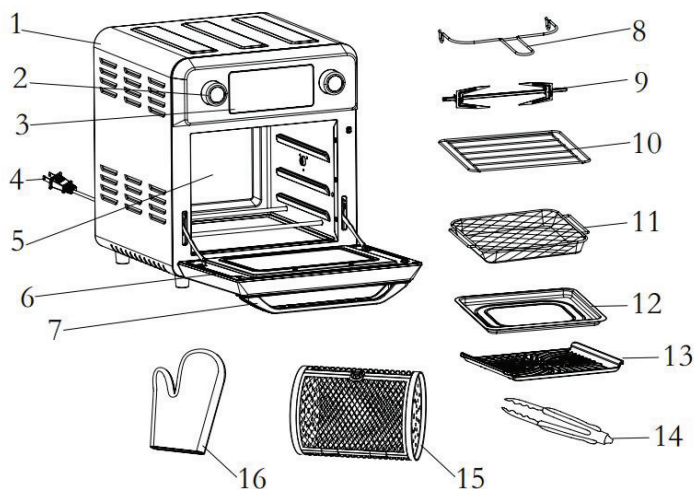
Caution

- Always unplug the appliance from socket when it is not in use or before cleaning. Let it cool down firstly. And then clean it.
- Do not use any accessories that are not provided by the manufacturer.
- This appliance is intended for household only. Do not use the appliance outdoors.
- Clean and wipe dry the accessories before putting the food inside.
- The appliance has a built-in safety switch. Only the cooking window component propulsion in correct place, it can be switched to standby mode.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance is not designed to be used by people (including children) with a physical, sensory or mental impairment, or people without knowledge or experience, unless they are supervised or given prior instructions concerning the use of the appliance by someone responsible for their safety. Children must be supervised to ensure that they do not play with the appliance.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Appliances are not intended to be operated by means of an external timer or separate remote-control system.
- The door or the outer surface may get hot when the appliance is running.



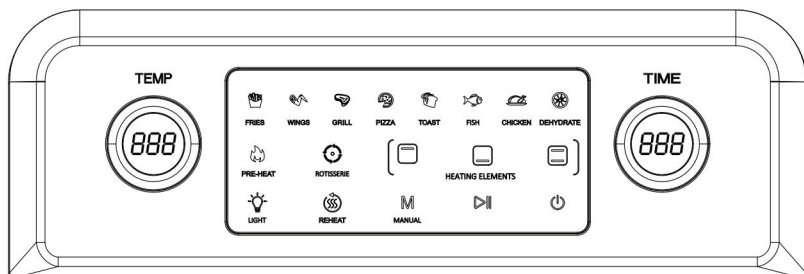
▲PRODUCT STRUCTURE DIAGRAM

Product components:



1. Housing	9. Rotisserie fork
2. Knob	10. Wire rack
3. Control panel	11. Mesh basket
4. Power cord	12. Drip tray
5. Inner case	13. Grill tray
6. Door	14. Tong
7. Door handle	15. Rolling Cage
8. Cage tong	16. A Glove

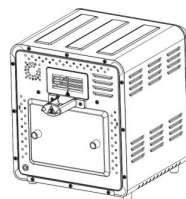
Intelligent control panel:



▲PRODUCT USAGE INSTRUCTIONS

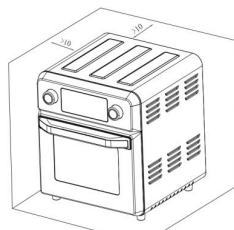
Before first use

1. Remove all packaging materials, stickers and labels.
2. Clean all other accessories with hot water, dish washing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a cloth.
4. When you use it for the first time, you may smell a slight smell and soot, which is completely normal and will slowly disappear after use.
5. Please install the air outlet partition wall board manually, and add anti-tear glue on the two screw heads before using the machine. As shown in the picture on the right.



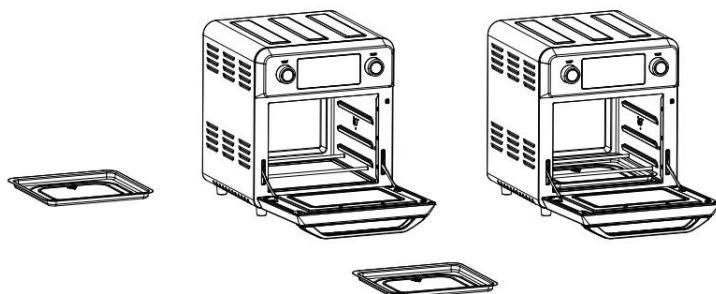
Preparing for use

1. Put the appliance on a horizontal surface. Leave at least 10cm free space from the back and sides, and pay attention to keeping machine away from curtains /wall covering and other combustible materials.



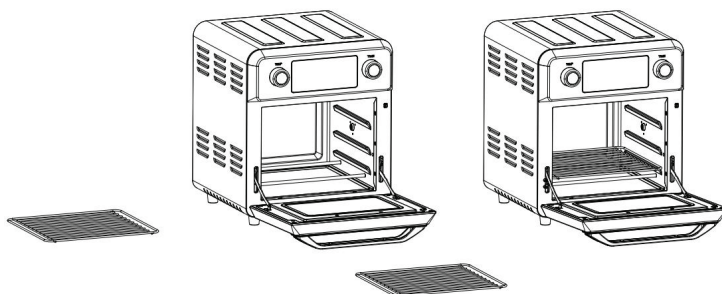
2. Drip tray

Open front door, put drip tray into the appliance (under the bottom heating element) according to the directions shown in the figure below.



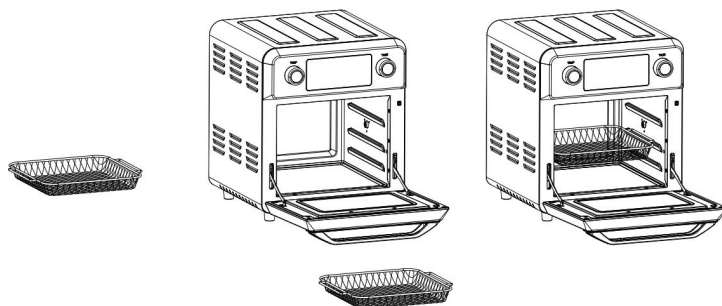
3. Wire rack/ Steak plate

Insert the wire rack or other accessories into the appliance according to the directions shown in the figure below.



4. Mesh basket

Put the food into the mesh basket, put it into the inner chamber, close the door. As below photos.

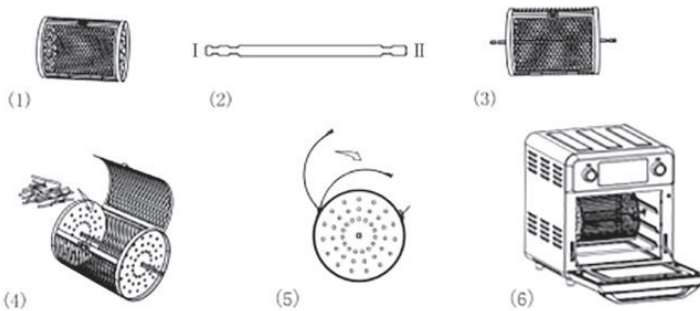


5. Cage tong

Use the tong to take the rotisserie fork into or out of the appliance. As shown in the figure below. This tong helps prevent any possible burns from hot metals and food.

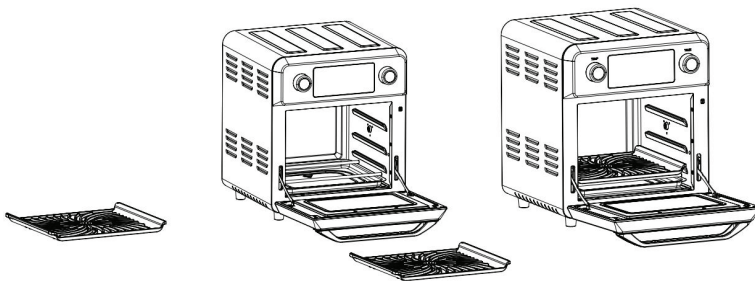


6. Rolling Cage



Attention about part (2): Put the rod on hand, the side labeled **I** should be on your left, and the other side labeled **II** on your right. (The shape of the rod is different at both ends) Please install the rod in the order of lable **II** and lable **I** .

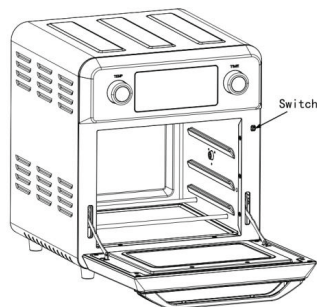
7. Grill Tray



The grill tray is designed to fit directly onto the bottom heating element. Insert the tray on top of the heating element and align the heating element with the grooves on the bottom of the grill tray so it lays flat. Ensure that the drip pan is inserted below the bottom heating element to catch oils and juices as you grill.

Note:

- * Choose proper accessories for different cooking.
- * Please use personal GLOVE to take out the drip tray, wire rack, mesh basket after cooking finished. Use cage tong to take out the rotisserie fork or rolling cage.
- * Please always keep the drip tray stay in the lowest layer for gathering oil from fried food.
- * Don't put the food close to the heating tube, keep the distance of 40mm at a minimum, because the food may become bigger after heating, depending on the actual situation.
- * There is a safety switch as shown in the picture on the right.
- * The appliance will work only when the door is closed. If the switch is not touched, the digital screen will display "---".



▲PRODUCT OPERATING INSTRUCTIONS

1. Power on, the buzzer rings, the digital screen and all the indicator lights flicker once, then the digital screen is off and in the shutdown state.
2. Press "", the digital screen light up, the appliance go into standby mode.
3. In the standby mode, all the other keys are locked except for ""、""、""、""、""、"".
4. In the standby mode, the appliance will be shut down automatically if no any operation within 60 seconds.
5. In the standby mode, Click the menu button to function selection. After selecting the function, press "" to enter the working state.
6. In the process of working or function selection, if you want to adjust the time or temperature, turn the time knob or turn the temperature knob to adjust the time or temperature.
7. In the state of functional selection, press "ROTISSERIE "、"LIGHT "，the corresponding indicator light will light up, the interior light in the appliance will light up and the rotisserie function will start working.
8. If you press "" during the working process, the appliance will skip into the standby mode immediately, other electrical parts will stop working. The fan will stop after continuing working for a minute and it can play a role of heat dissipation. If you open the door at this time, the fan will stop working immediately, or when you press ""，it will shut down immediately.

Menu function selection

1. We provide a combination of cooking time and cooking temperature to meet your different cooking needs.
2. Here are our menu combinations. You can also change the cooking time and temperature according to actual needs.



Menu	Default temperature	Default time	Temperature selection	Time Selection	Heating mode	rotate
FRIES	430°F	20 mins	120°F-480°F	1mins-120mins		
WINGS	400°F	15 mins	120°F-480°F	1mins-120mins		
GRILL	360°F	12 mins	120°F-480°F	1mins-120mins		
PIZZA	360°F	10 mins	120°F-480°F	1mins-120mins		
TOAST	430°F	6 mins	120°F-480°F	1mins-120mins		
FISH	360°F	15 mins	120°F-480°F	1mins-120mins		
CHICKEN	430°F	30 mins	120°F-480°F	1mins-120mins		
DEHYDRATE	160°F	480 mins	120°F-160°F	10mins-720mins		

Tips:

1. The larger the size of roasted chicken or food, the more time and temperature it will take, judge it by yourself and cook the food according to the actual situation.
2. During cooking, turn the food regularly or irregularly to help cook more evenly and cook better.
3. During cooking, all the accessories are very hot and cannot be touched directly by hand.

Setting up cooking time and temperature

1. After selecting the function, turn the time knob or turn the temperature knob if you need to change the cooking time and temperature.
2. When you turn the temperature knob adjust the cooking temperature, each rotation changes the temperature 10°F . If the rotation angle is big, the temperature will be changed rapidly. The temperature adjustment range is 120°F-480°F.
3. When you turn the time knob to adjust the cooking time, each rotation changes 1 minute. If the rotation angle is big, the time will be changed rapidly. The time adjustment range is 1min-120mins.
4. "DEHYDRATE" functions, the temperature adjustment range is 120°F-160°F, The time adjustment range is 10mins-720mins.



Heating methods

In default state, only “CHICKEN” 、 “DEHYDRATE” is working with top heating tube, other 6 functions are working with top and bottom heating tube. After finish selecting the function, you can also press “TOP HEATING  ” or “BOTTOM HEATING  ” to open or close the corresponding heating tube. When the top heating tube or bottom heating tube is working, the related indicator light on the digital screen is on and the keys can not be operated.

Pause function

During cooking, the appliance will stop automatically when you open the door. In this case, only “”, “”, “” key can be operated, the other keys will be locked. Close the door, the appliance will continue its previous cooking operation.

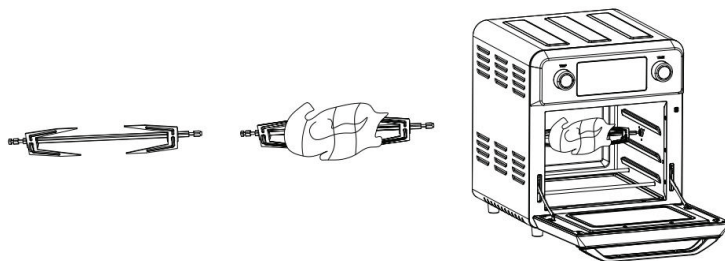
Note:

When you open the door during the appliance is working, its working will be paused. If the door is not closed and no any operation for the appliance within 10 minutes, the appliance will be shutdown automatically and the digital screen shows “---”. After closed the door, the appliance will remain in the shut down state, the digital screen will be closed and be black.

Rotate function

1. This function can be used to heat food more evenly. Press “ROTISSERIE  ”, the control panel icon indicator light will remain on. Press it again to cancel this function.
2. Usage of roasted chicken fork. As shown below:





Note:

The total weight of chicken should not exceed 2.7lb. If the weight is more than 2.7lb, please use frying basket, because the big chicken will touch the drip tray when rotating.

The position where the chicken legs and wings open should be bound with something.

It is better to make a few holes with needle in the chicken legs when bake, because the meat of chicken legs is thick and the heat is difficult to penetrate.

DIY function

Press "⏻" first to go into standby state, then press "M" key to enter DIY function, the default temperature and time on the digital screen is 350°F, 20 mins. You can turn the knob to adjust the temperature or time. Time can be adjusted from 1min-2 hours, temperature can be adjusted from 120°F-480°F. You can also set the light, top heating element, bottom heating element, rotisserie by pressing the corresponding keys according to your actual requirements. Press "▶" again to start working after finished setting.

PRE-HEAT

1. In order to better cooking, the product set the pre-heat function, it can press after selection "pre-heat" key, then press the start button start pre-heat process
2. In the process of pre-heat that can press the power button to turn off the pre-heat process, then will enter standby mode.

3. "Pre-heat" indicator light flash is means the pre-heat process going on, after pre-heat process start with warning tone.
4. After pre-heat finish, open the door put the food inside, then close the door, the machine will automatically enter the option menu function process.

Finish cooking

1. When finish cooking, the timer will make a sound "ding", the appliance stops working, but its fan continues to operate for 1 minute until the internal center temperature drops.
2. Open the door, then use insulated gloves or cage tong to take out the accessories from the inner chamber, and put it in a safe horizontal place.

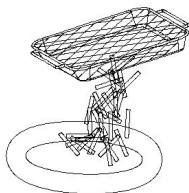
Note:

When removing the accessories from the appliance, do not touch the accessories with your hands.

Tips:

If the food looks not very good after cooking, put the accessories back again into the inner chamber, just take a few more minutes of cooking again.

2. Pour cooked food on a plate or tableware. As shown below:



3. After finish cooking , please cool down the appliance and pull the plug out of the wall socket.

▲CLEANING AND MAINTENANCE

Note: Before cleaning, ensure the machine is turned off by removing the power plug from the power outlet.

Allow the machine and all accessories to cool completely before disassembling and cleaning.

- Clean mesh basket, wire rack, drip tray etc with water or washing-up liquid after use.
- Wipe the appliance with a soft moist cloth. Do not use washing-up liquid.
- Don't immerse the power cord, plug or the appliance's body into water or any other liquid as it may result in damage, fire, electric shock or injury to persons.
- After drying all parts, assemble and store them well, ready for their next usage.

Cleaning the interior

- The walls on the inside of the machine feature a non-stick coating for easy cleaning. To clean any splattering that may occur while cooking, wipe the walls with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the machine surface before cleaning. Avoid touching the heating elements.

Warning

- Use extreme caution when cleaning the quartz heating elements. Allow the appliance to cool completely, then gently rub a soft, damp sponge or cloth along the length of the heating element. Do not use any type of cleanser or cleaning agent. Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet and turning the appliance on.

This product must not be disposed together with the domestic waste. This product has to be disposed in an authorized place for recycling of electrical and electronic appliances. You can help to save natural resources by collecting and recycling waste, and make sure the product is disposed in an environmentally friendly and healthy way.

